THE ESSENTIAL

OPEN ALL DAY
MONDAY-FRIDAY 11A-9P
SATURDAY & SUNDAY
9A-2P (BRUNCH) 5-9P (DINNER)

—snacks & starters—

warm sourdough bread *rodolphe le meunier real nice French butter* 7[v]

arancini *crispy rice balls with mozzarella, fontina, and calabrian chili sauce* 12[v] *add another one +4*

caesar salad *local lettuces, garlic breadcrumbs, pecorino romano* 14[v] *add chicken +8*

fried peppers *shishito peppers with creamy blue cheese dressing with bacon XO sauce and so many chives* 12

tuna crudo* *sugar cube cantaloupe, meyer lemon, spring onion, radish, salsa macha* 17

caprese salad *heirloom tomatoes, hand pulled mozzarella, green garlic, red wine gastrique, basil* 16[v]

mushroom toast *roasted local mushrooms, creme fraiche, thyme, grilled sourdough* 16[v]

grilled shrimp *charred cucumber salsa, yuzu, curry, tonnato, black lime* 16

steak tartare & fries* *Bear Creek dry aged beef, house made pickles, dijon, salad, fries* 18

—house made pasta—

spaghetti cacio e pepe *fresh milled spelt, miso butter, zanzibar peppercorns, pecorino* 22[v]

agnolotti *herbed goot cheese, new potatoes, cherry tomatoes, sunflower seed pesto, pecorino* 24[v]

rigatoni bolognese *housemade chorizo from Bear Creek pork, tomato, creme fraiche, manchego* 24

casarecce *peperonata, Gulf lump crab, basil, pecorino* 24

—entree—

five grain salad *local lettuces, farro, barley, wheat berry, whipped feta, walnuts, crispy quinoa, avocado* 18[v]

cheeseburger* *Bear Creek beef served big mac style on a housemade sesame seed bun with fries* 22 *add egg +2*

half chicken piri piri *Joyce Farms chicken, guajillo marinade, peanut-lime gremolata, fries* 32

pork tenderloin *chanterelle vinaigrette, fresh thyme, celery, Rancho Gordo giant lima beans* 24

speared grouper *from the Gulf, seared with ratatouille, sweet corn velaute, tarragon* 32

flat iron steak* *10oz cut from Beor Creek, black garlic balsamic, parmesan pink peppercorn butter, fries* 40

—dessert—

chocolate ice cream *dark chocolate with crepe cookies, cnantilly cream* 12

blackberry-banana ice cream *pecans, sorghum caramel* 10

peach sorbet *chilton county peaches, pineapple* 10

buttermilk panna cotta *Animal Farm buttermilk with raspberry, cherry, olive oil* 12

tiramisu *carcavelos, espresso, sesame* 12

—lunch specials— 11am-4pm Monday-Friday

BLT *housemade bacon from Bear Creek pork belly with heirloom tomatoes, gem lettuce, real nice white bread* 15

five grain salad (half size) *add chicken (+8)* 12

*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

[v] items are vegetarian

Please no split checks for parties of 6 or more.

WINE IMPORTED BY SKURNIK

CHAMPAGNE
—$20 by the glass—
—$25 for a flight—

PEHU SIMONET "FACE NORD" ROSE
raspberry, red currant, grapefruit

PHILIPPE GLAVIER - "LA GRACE D'ALPHAEL" BLANC DE BLANCS
peaches and gingerbread

GAMET - "RIVE DROITE" BLANC DES NOIR
red apples, pears, cinnamon

—$15—

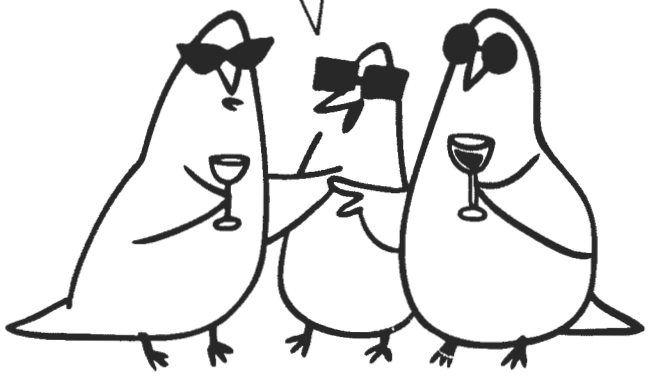
PINOT BLANC prieler 'leithaberg' | austria
crisp apples, almonds, a snack waiting for you after work

BLAUFRÄNKISCH+ (ROSE) heidi schrock 'tour de rose' | austria
vibrant, summer, gets the party going

ST. LAURENT prieler | austria
blackberry, orange zest, velvet

Skurnik Wines & Spirits is a leading importer and distributor of fine wines and spirits, proudly family-owned and operated since its founding in 1987.

Michael and Harmon Skurnik taste and approve every item that makes it into the portfolio to this day; ensuring that each wine achieves the excellence associated with the



PURVEYORS OF EST SKURNIK 1987 WINES & SPIRITS

—beer—

LAGER alabama light | alabama 5
SAISON blackberry farm | tennessee 6
IPA monday night 'slap fight' | georgia 7
RYE AMBER common bond | alabama 6
SOUR urban artifact 'teak' | ohio 7

—soft drinks & NA cocktails —

ginger fizz 12
'beach club' pineapple, cranberry, lime 12
heineken 00 5
mexican coke 7
diet coke | jarritos | 5
booch buddies kombucha 6

COCKTAILS

SPRING AWAKENING *gimlet*
gin, st germain, lemon, cherry, orange & rose syrup 15

GARDEN PARTY No. 2 *spritz*
tequila, cucumber, lime, watermelon kombucha 14

THE BIRD OF CLARITY *clarified milk punch*
dark rum, campari, amaretto, lime, pineapple 15

RISE & SHINE *tequila sunrise*
tequila, mezcal, aperitif syrup, fancy oj, mango, jarritos 15

COMFORTABLY PLUM *clover club*
vodka, plums, lavender, lemon two ways 15

PEACHES EN REGALIA *old fashioned*
bourbon, peach, cherry demerara 15